



NEW
CAREFREE
BROILING
with that
OUTDOOR
FLAVOR

"OPEN HEARTH" ELECTRIC BROILER



No. 450

FARBERWARE



CAREFREE

ress.com

Welcome to the FARBERWARE Family of quality cooking appliances. If you presently own FARBERWARE Cooking Utensils, you already know what fine quality products these are. If, however, this is your first experience with FARBERWARE, you will be delighted with the many exclusive design and performance features you will find. More important, your meats cook with locked-in flavor, assuring less loss of meat nutrients. We know you are anxious to get acquainted with your new "OPEN HEARTH" Electric Broiler. Start by reading this booklet carefully. Then, when you are ready to "plug it in", you will be sure to get the fullest cooking enjoyment and cleaning ease possible from this truly extraordinary appliance.

FARBERWARE



COOKING 

begins here



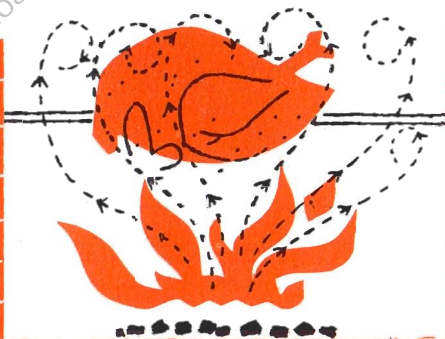
THE SECRET of the OPEN HEARTH

The secret is as old as cooking itself . . .

AIR — Air circulating around the cooking meat allows the meat to “breathe”. We call it the “Cool Zone” method. It gives steaks, hamburgers, hot dogs, chops, chicken, and even roasts (when you use the Rotisserie unit) a crispy, outdoor flavor everyone loves. Remember your FARBERWARE Broiler needs no hood, no enclosure, that tends to draw up moisture and dry out meat. Natural juices are sealed in, only the fat is drained off, assuring less loss of meat nutrients and more flavorful, healthful meals.

NO SMOKE • NO SPATTER

The FARBERWARE exclusive “Cool Zone” method means smokeless, spatterless cooking. You are hardly aware meat is cooking. You can broil your meat right at the table. Unlike conventional electric broilers, FARBERWARE'S heating element is below the grill, eliminating smoke and heat. In addition, a specially designed aluminum drip tray absorbs and disperses fat evenly, eliminating spatter.





EVERYTHING



TASTES BETTER

The FARBERWARE "OPEN HEARTH" Electric Broiler offers all the flavorful cooking advantages of a back yard grill, IN-DOORS, in your kitchen or even at your dining room table.



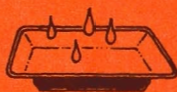
Durable Stainless Steel Body — Only FARBERWARE offers this exclusive Stainless Steel feature for lasting beauty, rugged durability, and matchless cleaning ease.



Exclusive "Cool Zone" Method — This original FARBERWARE feature means you can cook indoors without the fear of smoke and spatter throughout your kitchen and your house.



Locked-In Flavor — The FARBERWARE "OPEN HEARTH" Broiler seals in natural juices. Only the fat is drained off. Thanks to this quick searing action, there is less loss of nutrients, providing more healthful, flavorful food.



Aluminum Drip Tray — Absorbs the heat from the fat and disperses the fat evenly to avoid spatter.



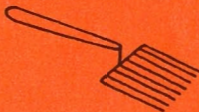
CARE & FEATURES



Compact — Even with the extra large broiling surface, it is easy to store either on counter or in kitchen cabinet.



Two-Level Grill — Because meats take different cooking temperatures, FARBERWARE has designed a two-level rack that is convenient and easy to handle.



"Pronged" Spatula — A specially designed FARBERWARE exclusive. This instrument, yours free with every FARBERWARE Broiler or Rotisserie, is made for meat and fish not easily picked up with a meat fork. It actually reaches under hamburgers, fish, and other meat products, to assure easy turning.



CAREFREE CLEANING

The few parts that have to be
cleaned are simply immersed in water.

Follow these steps:

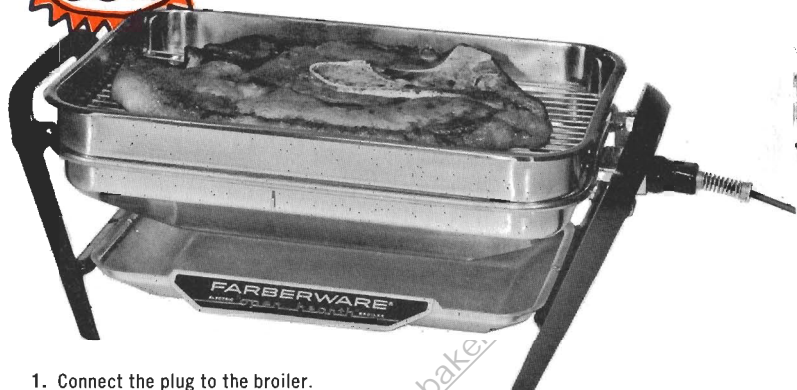
1. Remove meat from grill before unplugging heating element.
2. Remove plug and allow unit to completely cool.
3. Remove wire rack . . . 4. Remove heating element, never immerse it in water. Heating element is self-cleaning.
5. Remove crossbar, body, and drip pan. Wire rack, drip pan, crossbar, and Stainless Steel body, should be immersed in warm sudsy water. Clean thoroughly! Because the body of this broiler is designed in durable Stainless Steel, it will require little scouring to bring it up to a bright new finish.

Helpful Hint . . . Soaking in warm suds prior to washing, even makes this cleaning job more carefree.

6. Reassemble and your "OPEN HEARTH" Broiler is ready to be used again.

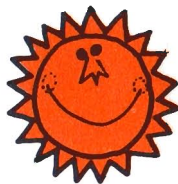


YOUR FARBERWARE "OP



1. Connect the plug to the broiler.
2. Before the meat is placed onto the rack, connect wall receptacle end to any 120 volt, A.C. electric outlet.
3. Preheat appliance before cooking—when heating element turns red, place meat to be cooked upon wire rack.
4. Meats cooked need only be turned once or twice during broiling. See broiling chart (Page 10) for suggested timing for each side of meat.

*After you've unpacked your broiler or rotisserie, give each piece a good cleaning (except for heating element). Often in manufacturing processes, a film of polishing compound is left on the product.



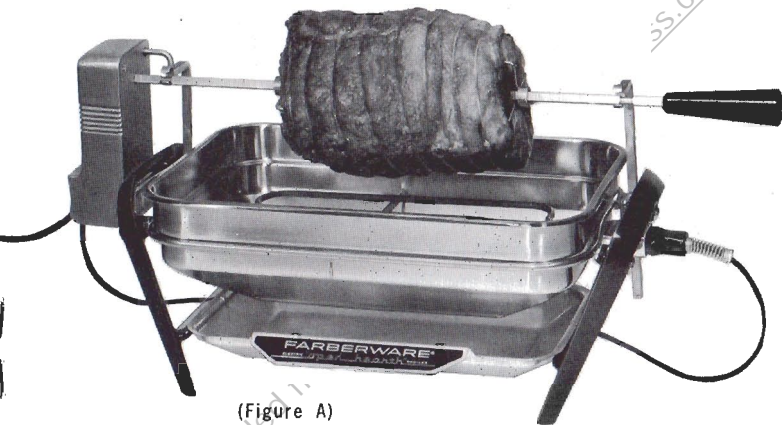
HOW TO USE ELECTRIC ROTISSERIE

Your FARBERWARE "OPEN HEARTH"
Electric Rotisserie is simple to operate.

1. Set up the broiler unit of your rotisserie as you would for broiling.
2. You should not use the wire rack when rotisserie cooking.
3. Insert the adjustable rotisserie supports into the spring latch supports at the side of the broiler (Figure A). Your FARBERWARE rotisserie supports have fourteen adjustable heights so that the meat being cooked can be adjusted as close as possible to the heating element.
4. Spit should be inserted through meat so that it is fairly well balanced. There will be no difficulty in meat slipping on

"OPEN HEARTH" ELECTRIC BROILER

◀ Your New FARBERWARE "OPEN HEARTH" Electric Broiler is designed for immediate use.* It comes complete with two-level rack, stainless steel body and crossbar, frame, aluminum drip tray, "pronged" spatula, and cord set. Note on the sides of the frame, there are two bars. These are for use with the Rotisserie unit, which can be purchased separately. The Rotisserie unit can be easily assembled. You will note, the first time this unit is heated, there might be a slight hint of smoke . . . this eliminates itself almost immediately.



(Figure A)

pronged holding forks. When the forks are adjusted and tightened, meat will turn properly. Poultry should be tied so that it is as compact as possible on the spit. It is also possible, because of the four-pronged holding forks, to adjust your chicken without necessarily tying it up. This can be accomplished by making sure two of the four-pronged holding forks fit into the legs, while the other two fit into the body of the chicken. Wings can be held by the other four-pronged holding fork in the same manner.

5. Once the meat is balanced, place on rotisserie brackets.

6. Place motor on rotisserie arm support, and at the same time, it will fit onto the end of the spit. Your FARBERWARE motor has been specially designed for extra long life. It insures quick searing action of the meat, thereby, sealing in the flavorful juices. Its slow turning also provides extra flavorful, self-basting action. See chart for suggested cooking time (Page 12).

7. Connect broiler outlet plug into receptacle on back of motor housing. Connect motor housing plug into any 120 volt, A.C. Electrical Outlet. Turn motor to ON position. In this way, only one wall socket is necessary.

Things to remember: rack in low position
coil preheated
meat at room temperature except where indicated

**VARIETY OF
MEAT**

BEEF

BROILING CHART

HAM

Broiling is a method of dry heat cooking usually used for the more tender cuts of meat.

Broiling time stated is for meat at room temperature. If meat is cold, longer times will be necessary, except where indicated.

Meats are always placed on the rack after the unit is turned on; it is always removed from the rack before the unit is turned off.

Chicken, Franks, and Bacon may be slow cooked with the rack in high position to make them even more flavorful.

****Pre-tenderized meat cuts.**

FRESH PORK

LAMB

VEAL

**POULTRY
Broiler-Fryer**

FISH



CUT	SIZE OR WGT.	TIME EACH SIDE			COMMENTS
		RARE	MED.	WELL	
Sirloin Steak	1 in.	8 min.	10-12 min.	15 min. or more	all tender beef cuts
	1½ in.	10 min.	14 min.	22 min. or more	
	2 in.	18 min.	25 min.	35 min. or more	
**Round Steak	1 in.	18 min.	23 min.	30 min. or more	
**Flank	½-¾ in.	5 min.	—	—	turning occasionally
Hamburgers	4 oz.	—	8 min.	—	
Franks	—	—	10 to 15 min.	—	
Ready-to-eat Ham Slice	¾-1 in.	—	—	15-18 min.	should be hot all the way through
Canadian Bacon Slice	¼ in.	—	3 min.	—	
Brown-N-Serve Sausage	—	—	3 min.	—	
Bacon Slice	⅛ in.	—	2-3 min.	—	
Chops or Steaks	1 in.	—	—	18-23 min.	taken from refrigerator ½ hour before cooking
	1½ in.	—	—	20-25 min.	
	2 in.	—	—	25-30 min.	
Spare Ribs (High Rack)	—	—	40-45 min.	—	baste with sauce
Fresh Sausage (High Rack)	—	—	20 min.	—	turn frequently
Chops or Steaks	1 in.	10 min.	14-16 min.	18 min. or more	
	1½ in.	12 min.	16 min.	20 min. or more	
	2 in.	14 min.	18 min.	23 min. or more	
Steaks or Chops	1½ in.	—	—	25 min. or more	
	2 in.	—	—	30 min. or more	
Split	1½-2½	—	—	25 min.	
Chicken Breasts	1-1¾ lbs.	—	—	23 min.	
Steaks or Fillets	1	—	—	8 min.	do not overcook as it tends to dry—done when flakes easily with fork brush fish and rack with butter
Whole	1½-3 lbs.	—	—	1¼-2½ hours	
Lobster Tails Thawed	—	—	7 min.	—	

SPIT ROASTING CHART

VARIETY OF
MEAT

BEEF

HAM

PORK

POULTRY

VEAL

Spit-roasted meats are extra-flavorful because self-basted with their own juices. Meats must be balanced on spit as unbalanced or off-center pieces will cause a jerking that may affect the motor. A properly balanced piece of meat can usually be judged by eye and/or the way the spitted cut comes to rest when balanced between the hands.

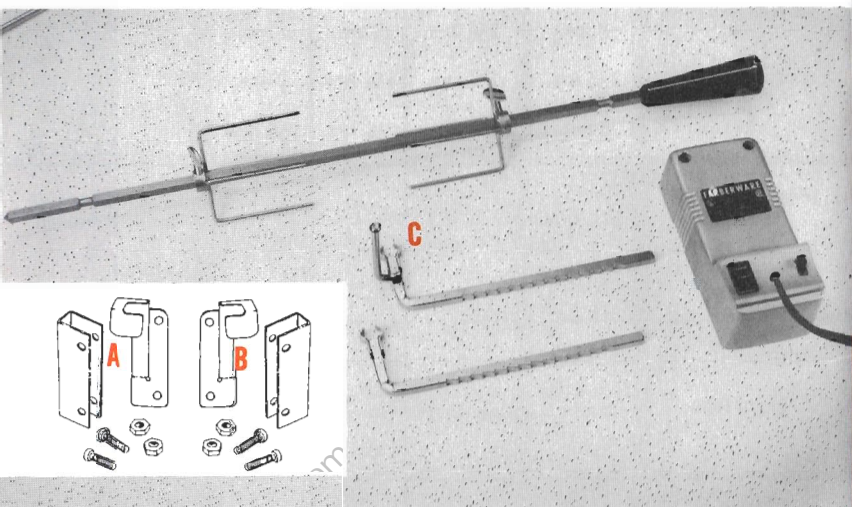
**Pre-tenderized meat cuts.

CUT	SIZE OR WGT.	TIME EACH SIDE			COMMENTS
		RARE	MED.	WELL	
Rolled Rib Rolled Eye Round **Silver Tip	5 lbs.	140° 2½ hrs.	160° 3 hrs.	170° 3½ hrs. or more	
	3¾ lbs.	1¾ hrs.	2¼ hrs.	3 hrs.	
	5 lbs.	2 hrs.	2¼ hrs.	2½ hrs.	
Ready-to-eat Bone in Boneless smoked picnic, not precooked	6¼ lbs.	—	—	1½ hrs.	should be hot all the way through
	5 lbs.	—	—	2¾ hrs.	internal temp. 185°
Loin	3-5 lbs.	—	—	2-3¼ hrs.	internal temp. 185°
Spare Ribs	—	—	1½ hrs.	—	must be well done
Chicken	3-5 lbs.	—	—	1½-2½ hrs.	
Cornish Hen	1-2 lbs.	—	—	45 min. to 1½ hrs.	
Boned and rolled rump or shoulder	5 lbs.	—	—	2¼ hrs.	



EASY TO ASSEMBLE ROTISSERIE

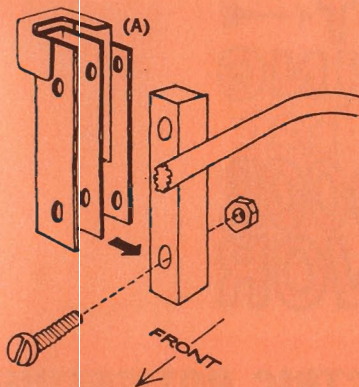
ACCESSORY



Rotisserie assembly #454 can be purchased as a separate unit. Your broiler will then be complete as both Broiler and Rotisserie. Your rotisserie assembly is simple to attach.

- (1) Locate, at each side of the frame, a square bar with two holes.
- (2) From your kit, remove a U-Tube which fits over the square bar. If you are working on the left-hand bar, remove from your kit, a spring latch (A) making sure the side of the spring latch with the holes is at the rear of the broiler frame. (This is easily located, as the bars are nearer to the back of the frame.)
- (3) Take two screws and nuts and attach screws from front to rear with bolt ... tighten.
- (4) Repeat the same operation on the right-hand side of the broiler, with latch (B).
- (5) Motor and spit support bracket (C) goes into left spring latch.

Instructions for use of Rotisserie are located on Pages 8 and 9 of your instruction booklet.



ASSEMBLY OF LEFT SPRING LATCH



GUARANTEE

This Electric FARBERWARE Broiler is guaranteed to be free from defects in workmanship and material for a period of one year from the date of sale to the user.

Under the above guarantee, the company agrees to repair the appliance, and wherever necessary, repair or replace defective parts, which may develop under normal and proper use, and provided the appliance and plug are kept clean as instructed herewith and are used on the voltage circuits marked on the nameplate, and the heater has not been immersed in water. The company will repair or replace defective parts gratis, under the above guarantee, if returned to the factory or service station, transportation prepaid. In the event any defect occurs, write us directly for the name of the service station nearest your home. Return transportation will be prepaid on defective appliances. Correction of such defects by repair or replacement shall constitute a fulfillment of all its obligations with respect to the appliance sold hereunder. Within 10 days, you must fill out and mail enclosed registration card to make this guarantee effective.

S. W. FARBER, INC.

NEW YORK 54, N. Y.



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No. 455

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